

VINTAGE  
1992

RÉSERVE  
COLLECTION



CHAMPAGNE  
BESSERAT DE BELLEFON  
1843



Spring 1992 enabled the vines to grow so quickly that inflorescence was observed from early June. A cold and overcast snap then stopped flowering which started up again in a very generous fashion thanks to a warm summer in Champagne. A rather chilly period before harvesting slowed the ripening of clusters but did not upset the crop's balance. Harvesting took place from September 14 to 20 depending on the cru. Each cru promised to be a good one in terms of quality and quantity.

This Besserat de Bellefon 1992 vintage was made from grapes coming entirely from five Grands Crus villages, one Premier Cru village and one Cru village.

The particularity of this vintage is that it did not undergo malolactic fermentation.

“This predominantly Chardonnay wine is characterised by fine acidity and wonderful aromatic complexity. It reveals saline notes and fruit jam flavours that are a perfect pairing for seafood.”

**Cédric Thiébault**

Cellarmaster, Champagne Besserat de Bellefon.



### TECHNICAL INFORMATION

**BLEND:** 50% Chardonnay — 25% Pinot Noir — 25% Meunier

**SOURCE:**

**Five Grands Crus:** Avize — Mesnil-sur-Oger — Oger — Chouilly  
Verzenay

**One Premier Cru:** Cumières

**One Cru:** Damery

**DOSAGE :** 3g/L



#### ASPECT

Intense colour — Caramel glints — Fine bubbles



#### NOSE

Intense — Fresh — Jammy fruit — Dry hay



#### PALATE

Taut — Slightly saline — Fresh — Mineral

**Serving temperature:** 10 to 12°C



### FOOD/WINE PAIRING

— Oven-roasted blue lobster, lemon zest

